



## **Visiting Professor Program Academic Year 2024/2025**

**TEACHING COMMITMENT:** 60 hours

**COURSE TITLE**

**Applied Food Microbiology**

**TEACHING PERIOD**

2nd term

**SCIENTIFIC AREA**

Food Microbiology

**LANGUAGE USED TO TEACH**

English

**COURSE SUMMARY**

The Applied Food Microbiology course considers the role of microorganisms in foods. It addresses concepts related to microbial food safety by integrating aspects of EU legislation as it relates to microbial hazards, microbial ecology considerations as it follows food production from primary production to the final consumer. In addition, the course focuses on microorganisms involved in food fermentations. Aspects that relate to microbial ecology and population dynamics during fermentation, metabolism and relevant products of microbial metabolism, food safety and quality of fermented foods are elaborated.

**LEARNING OBJECTIVES**

The Applied Food Microbiology class contributes to the education and training of a Master of Science in Food Science and Technology in the teaching domain of the Transformation and

Distribution Technologies. The student will learn the microbial processes of food fermentations and the class will provide the basis for managing the concept of food safety in this type of foods.

### **OTHER ACTIVITIES BESIDES THE COURSE**

It is foreseen that during the visiting period the visiting professor will provide a seminar presenting current research areas of interest and major outcomes of previous research projects mainly for students, PhD candidates and junior scientists/researchers.

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### **VISITING PROFESSOR PROFILE**

The visiting professor should possess the following characteristics:

- PhD in Food Science, Food Microbiology or related areas;
- Full professor or associate professor position;
- Teaching experience in the field of food microbiology.

### **CONTACT REFERENT**

Kalliopi Rantsiou  
kalliopi.rantsiou@unito.it